



GRAND HOTEL



WEDDING BROCHURE 2019





GRAND HOTEL



WELCOME

We are delighted that you are considering the Grand Hotel,
Malahide as a venue for your special day.

I have the great pleasure of welcoming you to the luxurious banqueting facilities of
the Grand Hotel, Malahide. The Grand Hotel is renowned for being a truly special
venue for weddings for many years.

The Hotel was originally opened in 1835 and over the years it has earned and
maintained a reputation for quality, service and warm hospitality
uniquely blending tradition and luxury.

Located in the picturesque town of Malahide, the hotel is ideally situated in
landscaped gardens and overlooking the coast. It is a truly tranquil
setting for your special day.

Our dedicated Wedding Co-ordinator and experienced Banqueting Team will work
with you every step of the way to make your wedding day dreams come true.

Myself and my Team look forward to welcoming you both and to making your
Wedding a unique celebration that will be long remembered by you and your guests.

MATTHEW RYAN
MANAGING DIRECTOR



ARRIVAL RECEPTION

	PER PERSON
Mulled Wine/Hot Port/Whiskey (Choice of one)	€5.50
Fruit Punch	€4.60
Sparkling Wine	€6.00
Sparkling Wine Kir Royale	€6.00
Sparkling Wine Bucks Fizz	€6.00
Champagne	€15.00
Champagne Bucks Fizz	€15.50
Tea/Coffee	€3.50
Tea/Coffee and Biscuits	€4.10
Tea/Coffee and Homemade Cookies	€5.50

WINES AND CORKAGE

	PER BOTTLE
House Wines From	€24.00
Wine Corkage	€15.00
Champagne Corkage	€22.00

COCKTAILS

	PER GLASS
Cosmopolitan	€10.00
Mojito	€10.00
Tequila Sunrise	€10.00



PRE-DINNER CANAPÉS

Selection of Cold Canapés

Roasted Fig wrapped with Prosciutto, filled with Mascarpone Cheese
Smoked Salmon and Crème Fraîche on Bellini Pancakes
Duck Liver Parfait on Toasted Brioche
Beef Carpaccio served with a Basil and Lime Aioli
Smoked Chicken and Tamron Tart
Watermelon Prosciutto on a Nut Brioche
Cold Prawn Ceviche Tart

Selection of Hot Canapés

Duck Confit with an Orange Marmalade in Filo Pastry
Glazed Goats Cheese Tart with Onion Chutney
Crab and Parmesan Arancini
Tempura Prawns with Chipotle Mayonnaise
Spicy Marinated Chicken Skewer
Ham and Black Pudding Croquettes
Pulled Pork Slider with Kimchi Slaw
Warm Wild Mushroom and Chicken Bouche

Prices

Selection of 5 Cold Canapés for 10 Guests	€7.00 per person
Selection of 3 Cold and 3 Hot Canapés for 10 Guests	€9.50 per person
Additional items at	€3.50 per item



STARTERS

Salmon Gravlax

Gin Cured Salmon, Remulade of Celeriac and Apple, Horseradish Cream

€10.50

Melon

Melody of Melon, Mint Syrup, Green Apple Sorbet

€7.50

Pastry Case

Filled with Creamy Chicken and Wild Mushroom Sauce

€8.95

Smoked Duck Salad

Mesclun Leaf Salad, Toasted Pine Nuts, Juniper Berry Vinaigrette

€9.95

Chicken Caesar Salad

Smoked Bacon, Garlic Croutons and Hand Shaved Parmesan in a Creamy Caesar Dressing €9.95

Jumbo Shrimp Salad

Served with Lemon Mayo, Crème Fraiche and Seasonal Leaves

€10.50

Crab Cake

Crab and Saffron Cake, Crispy Chorizo Crumbs

€8.95

Warm Irish Bally Brie Cheese

Brie Wedge served with a Port and Cranberry Reduction, Glazed Figs and Sakoura Cress €8.95

Crispy Squid

Served with a Garlic and Goats Cheese Crust

€9.50

Black Rice and Freekah Cakes

Served with Pickle Beetroot and a Herb Scented Dressing

€8.50

Gravlax of Irish Hereford Beef

Served with a Ginger and Lime Dressing

€10.50



SOUPS

Celeriac with Truffle Foam

Wild Mushroom and Thyme

Vine Ripened Tomato and Red Pepper

Honey Roast Carrot with Cumin

Butternut Squash and Garlic

Corn and Crab Chowder

Cream of Vegetable, Herb Croutons and Chopped Chives

Cream of Potato and Leek

French Onion

All of the above Soups

€7.50

SORBETS

Passion Fruit with Fresh Mango

Champagne with Fine Diced Fruits

Lemon with Fresh Mint

Natural Yogurt with a Raspberry Puree

Grapefruit Topped with Cointreau

Wild Berry, Mango and Blossom Syrup

All of the above Sorbets

€5.00



MAINS

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|---|--------|
| Roast Sirloin of Irish Beef
Glazed Red Onion, Red Wine Jus | €33.00 |
| Roast Rib of Irish Beef
Caramelised Shallots, Red Port Jus | €30.00 |
| 9 oz Fillet of Irish Beef
Served with a Foie Gras Cream | €38.00 |
| Fillet of Irish Beef Wellington (Cooked Medium)
Filled with Wild Mushroom Duxelle, with Rich Red Wine Reduction | €38.00 |
| Traditional Roast Turkey and Honey Glazed Ham
With Herb Stuffing and Cranberry Jus | €28.50 |
| Organic Fillet of Salmon
Lemon Caper and Olive Oil Butter | €30.00 |
| Roulade of Lemon Sole
Lemon Sole filled with a Seafood Mousse, Tender Steamed Broccoli, Béarnaise Sauce | €29.50 |
| Roast Rack of Lamb
Encrusted Green Tea and Thyme and Roast Garlic Jus | €33.00 |
| Pan Fried Fillet of Seabass
Warm Crab Potato Salad served with a Lemon Oil | €30.00 |
| Breast of Chicken
Filled with a Shrimp and Goats Cheese Filling served with a Mustard and Lemon Dressing | €26.00 |
| Pan Fried Cod Fillets
Served with a Potato cake, Sweet Chilli and Pesto Glaze | €27.00 |
| Roast Supreme of Chicken
Served with Sautéed Cep and Oyster Mushrooms, Asparagus Tips and a Light Chablis Cream | €26.00 |

All our Main Courses are accompanied with Seasonal Vegetables and Potatoes



VEGETARIAN MAINS

Warm Presse of Chargrilled Vegetables

Goats Cheese Beignet , Red Onion Marmalade

Spinach and Ricotta Tortellini

In a Cream Parmesan Sauce

Courgette, Garden Pea and Sundried Tomato Garden Pea Risotto

Shaved Fennel and Rocket Salad, Smoked Gubeen served with a Lemon Oil

Pan Fried Potato Cakes

Spicy Chick Pea Ragout, Coriander and Lime Dressing

Porcini Mushroom Tart

Served with a White Truffle Oil

Spring Roll

Filled with Mixed Shredded Vegetables, Soya and Chilli Sauce

All our Main Courses are accompanied with Seasonal Vegetables and Potatoes

A choice can be offered on each course at an additional cost as follow

Choice of Starter	€3.00 per person
Choice of Main Course	€5.00 per person
Choice of Dessert	€3.00 per person

All menus are subject to an additional charge of €5.00 per person on Sunday and Public Holidays.



DESSERTS

Trio of Desserts Chef's Choice	€7.50
Mango Mousse Served with a Champagne Jelly, Raspberry and Ginger Sauce	€7.00
Wild Berry Tart Served with a Lemon and Orange Sauce	€7.00
Sticky Toffee Pudding Sticky Toffee Cake Served with Butterscotch and Baileys Sauce	€7.00
Vanilla and Elderflower Crème Brulee Served with a Brownie Cookie	€7.50
Traditional Apple Pie Warm Apple Pie served with Crème Anglaise and Vanilla Bean Ice Cream	€7.00
Grand Chocolate Plate Dark Chocolate and Burnt Orange Cake, Milk Chocolate Cheesecake, Minted Chocolate Tart. Served with Vanilla Ice-Cream	€9.50
Baby Profiteroles Served with Chantilly Cream, Drizzled with Dark and White Chocolate Sauce	€7.00
White Chocolate and Strawberry Short Cake With a Blue Berry Compote	€7.00
Grand Style Pavlova Filled with Fresh Berries and Blossom Syrup	€7.00
Fresh Fruit Salad Classic Fruit Salad served with Fresh Cream or Ice-Cream	€7.00
Chocolate Dome Belgian Chocolate Dome with Caramelised Pineapple	€7.00



AFTER THE MAIN EVENT

Freshly Brewed Tea and Coffee €3.00

The Grand Platter Selection of Petit Fours (10 Guests) €16.00

Cheese Course

An additional Plated Cheese Course may be served Continental Style prior to your Dessert Course or at the end of your meal with Tea or Coffee

Selection of Three Irish Cheeses

€10.00

Served with Grapes , Celery and assorted Cheese Biscuits

WEDDING EVENING RECEPTION

Tea/Coffee €4.00

Sandwiches Only €6.00

Sandwiches/Sausages €8.00

Tea/Coffee/Sandwiches €10.00

Tea/Coffee/Sandwiches/Sausages €13.00

Tea/Coffee/Sandwiches/Chicken Skewers €14.50

THE KELLY COLLECTION

The Kelly Collection offers our wedding couple a package that encompasses all that is memorable about their wedding day.

ARRIVAL RECEPTION

Fruit Punch
Freshly Brewed Tea, Coffee and Biscuits

MENU

Crab Cake

Crab and Saffron Cake, Crispy Chorizo Crumbs



Cream of Vegetable Soup

Herb Croutons and Chopped Chives



Traditional Roast Turkey and Honey Glazed Ham

With Herb Stuffing and Cranberry Jus

Accompanied with a Selection of Vegetables and Potatoes



Trio of Desserts

A Tasting Plate, Three Miniature Desserts



Freshly Brewed Tea and Coffee

Wine with Meal

One and a Half Glasses
of House
Red or White Wine
Per Person

Evening Buffet

Freshly Brewed Tea
and Coffee. A Selection
of Fresh Sandwiches
and Sausages

(Based on the number
of Guests attending
The Wedding Meal)

Flower Upgrade

Standard Table Flower
Arrangements

€69.00 Per Person Monday to Thursday (Bank Holidays Excluded)
€75.00 Per Person Friday and Saturday

THE LADY TALBOT

The Lady Talbot encompasses style and tradition.
Enjoy the special moments of your day from your arrival
until you embark on your romantic honeymoon.

ARRIVAL RECEPTION

Kir Royale Sparkling Wine,
Freshly Brewed Tea and Coffee,
Homemade Cookies

MENU

Warm Irish Bally Brie Cheese

Brie Wedge served with a Port and Cranberry Reduction, Glazed Figs and Sakoura Cress



Cream of Potato and Leek Soup

Herb Croutons and Chopped Chives



Roast Rib of Irish Beef

Caramelised Shallots, Red Port Jus

Or

Organic Fillet of Salmon

Lemon Caper and Olive Oil Butter

Accompanied with a Selection of Vegetables and Potatoes



Trio of Desserts

A Tasting Plate, Three Miniature Desserts



Freshly Brewed Tea and Coffee

Wine with Meal

One and a Half Glasses
of House
Red or White Wine
Per Person

Toast

Round of Drinks of your
Guests Choice

(Excluding Champagne,
Double Measures
and Specialist Whiskey)

Evening Buffet

Freshly Brewed Tea
and Coffee. A Selection
of Fresh Sandwiches
and Sausages

(Based on the number
of Guests attending
The Wedding Meal)

Flower Upgrade

Standard Table Flower
Arrangements

€79.00 Per Person Monday to Thursday (Bank Holidays Excluded)
€85.00 Per Person Friday and Saturday

THE GRAND COLLECTION

The Grand Collection encompasses style and tradition.
Enjoy the special moments of your day from your arrival
until you embark on your romantic honeymoon.

ARRIVAL RECEPTION

Kir Royale Sparkling Wine,
Freshly Brewed Tea and Coffee, Chef's Selection of
3 Hot and 3 Cold Canapés

MENU

Smoked Duck Salad

Mesclun Leaf Salad, Toasted Pine Nuts, Juniper Berry Vinaigrette



Celeriac Soup

With Truffle Foam



Roast Sirloin of Irish Beef

Glazed Red Onion, Red Wine Jus
Or

Pan Fried Fillet of Seabass

Warm Crab Potato Salad served with a Lemon Oil

Accompanied with a Selection of Vegetables and Potatoes



Grand Chocolate Plate

Dark Chocolate and Burnt Orange Cake, Milk Chocolate Cheesecake,
Minted Chocolate Tart. Served with Vanilla Ice-Cream



Freshly Brewed Tea and Coffee

Wine with Meal

One and a Half Glasses
of House
Red or White Wine
Per Person

Toast

Round of Drinks of your
Guests Choice

(Excluding Champagne,
Double Measures
and Specialist Whiskey)

Evening Buffet

Freshly Brewed Tea
and Coffee. A Selection
of Fresh Sandwiches
and Sausages

(Based on the number
of Guests attending
The Wedding Meal)

Flower Upgrade

Standard Table Flower
Arrangements

€89.00 Per Person Monday to Thursday (Bank Holidays Excluded)
€95.00 Per Person Friday and Saturday



ALL ABOARD INCLUSIVE WEDDING PACKAGE FOR €9,995

HOTEL SERVICES INCLUDED

- Private room for civil ceremony
- Arrival drinks reception, sparkling wine, tea and coffee, homemade cookies and fresh orange juice
- Five Course Meal from our "All Aboard Menu"
- Two glasses of house wine with the meal
- Sparkling wine toast or an additional glass of house wine
- Evening buffet menu from the "All Aboard Menu"
- Menu tasting in our Coast Restaurant for the wedding couple
- Menus and table plan
- Floral arrangements for the top table and guest tables
- Overnight accommodation in one of our fabulous penthouse suites

SUPPLIER SERVICES INCLUDED IN THE ALL ABOARD PACKAGE

Wedding Car

A choice of vintage style cars supplied from AT and T Chauffeur Wedding Cars complete with Period Dress Chauffeur.

www.chauffeuronline.ie

Wedding Cake

A two tier cake from Amazing Cakes. You can choose from a selection of cakes or design your own. Special discounts available to upgrade.

www.amazingcakes.ie

Flowers

The Flower Factory will provide a range of bridal bouquets in preferred colours for the bridal party.

www.theflowerfactory.ie

Photography

Photo House offers professional services including consultation and an album for your special day.

www.photohouse.ie

Chair Covers and Bows

From Gotchacovered, Classic chair cover and bow. Upgrades and packages available at a discounted rate.

www.gotchacovered.ie

Resident DJ

5th Avenue Dance Band will provide the DJ for your entertainment.

www.5thavenuedjs.ie

The All Aboard Package is €9,995 based on 80 guests
Additional guests over 80 will be charged €85.00 per person

**Choose to Upgrade Your Package for an Additional €1,000.00 based on 80 Guests.
Additional guests over 80 will be charged accordingly.**

Upgrade Includes:

- Choice of main course
- Toast – drink of choice
- Add Tea and Coffee to evening menu

ALL ABOARD MENU

Please Choose One Item for Each of the Following Courses

STARTERS

Melon

Melody of Melon, Mint Syrup, Green Apple Sorbet

Pastry Case

Filled with Smoked Chicken and Forest Mushrooms

Warm Irish Bally Brie Cheese

Brie Wedge served with a Port and Cranberry Reduction, Glazed Figs and Sakoura Cress

Crab Cake

Crab and Saffron Cake, Crispy Chorizo Crumbs



SOUP OR SORBET

Potato and Leek Soup

Or

Champagne Sorbet



MAINS

Roast Rib of Irish Beef

Caramelised Shallots, Red Port Jus

Traditional Roast Turkey and Honey Glazed Ham

With Herb Stuffing and Cranberry Jus

Organic Fillet of Salmon

Lemon Caper and Olive Oil Butter

Roast Supreme of Chicken

Served with Sautéed Cep and Oyster Mushrooms, Asparagus Tips and a Light Chablis Cream

Accompanied with a Selection of Vegetables and Potatoes



DESSERT

Fresh Fruit Salad

Classic Fruit Salad Served with Fresh Cream or Ice-Cream

Chocolate Dome

Belgian Chocolate Dome with Caramelised Pineapple

Grand Style Pavlova

Filled with Fresh Berries and Blossom Syrup

Wild Berry Tart

Served with a Lemon and Orange Sauce



Freshly Brewed Tea and Coffee



Evening Buffet Items (Choose Two Items)

(Chicken Goujons served with Garlic Mayonnaise, Cocktail Sausages, Mini Vegetable Spring Rolls served with a Chilli Dip, Selection of Sandwiches)

TERMS AND CONDITIONS

1. A deposit of €1,500.00 is required to confirm a booking. The Hotel will issue a contract outlining all terms and conditions. A deposit of €2,500.00 is required to confirm the ALL ABOARD PACKAGE.
2. In the event of cancellation by the client, deposits are non-refundable. The transfer of a deposit to an alternative date is at the discretion of the Hotel.
3. Accounts must be settled in full by cash or bank draft 14 working days prior to the day of the event.
4. Prices are subject to proportionate increases according to rises in costs of oil, gas, food, labour, taxes and VAT.
5. There is no service charge included. We prefer you to reward good service personally.
6. Booking details must be finalised with the hotel 8 weeks in advance of the booking date.
7. Final guaranteed numbers are required 3 working days prior to the booking. These will be the minimum numbers charged for. Additional meals will be served if space and staff are available but without guarantee or obligation by the hotel to do so.
8. No food or beverages may be brought into the Hotel for consumption.
9. Outside contractors and organisers are bound to comply with our policy on Fire and Safety Regulations and to provide proof of insurance when requested.
10. All menu quotations are based on Wedding Receptions being served no later than 6 pm and Dinner Dances served no later than 9 pm.
11. Sunday and Public Holiday Bookings are subject to a surcharge of €5.00 per person.
12. Banquets served more than half an hour after the agreed time are subject to a €1.00 per person charge for every half an hour delay thereafter.
13. There is a minimum charge of 100 guests for Wedding Receptions held on a Friday or Saturday.
14. The Grand Hotel reserves the right to cancel a booking where these terms and conditions have not been complied with, where third party or others make a booking under false pretences, or for reasons of health and safety, or any other reason that the Hotel deems proper.
15. All prices quoted are based on current VAT rates. Should these rates increase or decrease this will affect the prices quoted in this brochure.
16. We can provide a full list of allergens for each dish in this banqueting brochure.



www.thegrand.ie

Malahide, County Dublin, K36XT65, Ireland.
Contact Our Events Team on + 353 (0)1 845 0000
or email us at sales@thegrand.ie